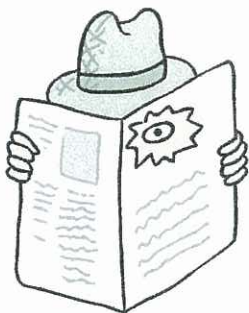


macau



Have you been to an interesting or unusual restaurant lately? Or perhaps had an unique experience while wandering off the beaten path? Do you have something to say that might be helpful to our members?

Of course you do! Please email your materials to editor@ilcm.org.mo

Touchstone

Rave Reviews...

Jennifer Camulli

António Restaurant

With the opening of so many new restaurants in the new mega casinos in Macau, one might begin to wonder how a new restaurant that is not located in a casino could possibly survive. After all, Macau already has a high number of restaurants on every street. In addition, with so many new and franchised restaurants in the casinos, many fear the 'Old Macau' is being sold out to the 'New Prosperity', losing the eclectic and quaint history that made this area so unique.

No one understands this better than António Neves Coelho. António has lived in Macau for many years. He has witnessed the changes, some gradual since the handover in 1999, others at a furious pace since the awarding of outside casino licences a few years ago. Antonio has been in the restaurant business for a long time, serving loyal patrons in Coloane long before the Cotai strip was so-named.

António has embraced this change with his new restaurant in Old Taipa Village by fusing the old with the new. He has chosen his location in a small unit just behind the Old Taipa museum at the corner of Rua de Mercadores and Rua de Negociantes. His restaurant is small, with a seating capacity of only 26, but this is precisely what gives it its charm. The inner décor is simple yet elegant. Wooden beams

adorn the walls and ceiling against a white backdrop. The lower half of the walls is tiled in the telltale Portuguese blue design. Only a few paintings colour the walls so that guests can focus on the meal and the company.

This intimate setting also allows António to maintain a personal connection with his guests. He greets all of his guests and offers polite and sincere exchange of dialogue when the moment permits. Tables are clean with white linen and white stoneware elegantly stamped with António's signature in blue.

The food is perfectly Portuguese; a wonderful selection of seafood, soups and stews, and meat dishes. I enjoyed a richly delicious warmed goat cheese appetizer followed by a sumptuous sea bass entrée. Olives and Portuguese crusty rolls are offered to satisfy the eager palate. Unfortunately, I did not leave room for dessert, although I observed António prepare a lovely flambéed mango dessert for other guests who were impressed as much by his at-the-table preparation entertainment as by the sweet and decadent flavour of the dessert itself.

This delightful Portuguese gastronomic experience awaits you at...

António Restaurant

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